

Sobeys

HOLIDAY 2018

75+

DELICIOUS
IDEAS TO MAKE
THE SEASON
SPARKLE

FREEZER-READY
FESTIVE COOKIES

AWE-INSPIRING
ROASTS

SHARE THE

*Holiday
Magic*

*Almond Meringue &
Chocolate-Raspberry Torte*

Find this recipe on page 18.

Visit holiday.sobeys.com.

Holiday Magic

STARTS
HERE

Turn holiday to-dos into can-dos with our tips for shopping, sharing and giving this festive season.

Bake Ahead

Get a head start on holiday treats. You can bake and freeze our Cinnamon Sugar Cookie Cut-Outs and Candy Cane Cookie Twists on **page 3** up to one month ahead!

Cinnamon Sugar Cookie Cut-Outs

Gift Giving

Give teachers and neighbours a special treat: Compliments Toffee & Caramel Duet or a thoughtful gift basket, like the one on **page 2**.

Compliments Toffee & Caramel Duet, 300 g

NEW!

Warm Up with Family Meals

Last-minute skating parties and holiday movie marathons are in full swing. Our family-friendly ideas on **page 22** will feed you well—and quickly—so you can focus on the fun.

Sensations by Compliments Italian Deli Hand Stretched Pizza, 410 g



NEW!

Sensations by Compliments Mini Pink Peppermint with Dark Chocolate Chips Ice Cream Bars, 8 pack

Build It Together

Schedule some cozy family craft time on a cold day. Our Compliments Gingerbread House Kit has everything you need in one box.

Compliments Gingerbread House Kit, 1.35 kg



Stock Up

Get all the non-perishable items and frozen foods you need for the holiday season. Follow our shopping checklist at **holiday.sobeys.com** to make sure you don't miss a thing.



Beautiful Bites

100 Bonus Miles
when you spend \$100 on Made to Order trays

250 Bonus Miles
when you spend \$200 on Made to Order trays

Order Online

Order your favourite Entertaining Platters and make celebration planning easy. Visit your local Sobeys store or go to **sobeys.com/entertaining** to see the full selection.

NEW!



Host with Ease

Welcome out-of-town family with big hugs and little bites. Our new Sensations by Compliments Shrimp Nests and easy apps on **page 6** make hosting a breeze.

Sensations by Compliments Shrimp Nests Hors d'Oeuvres, 300 g

Think Fresh

Pick up all the fresh ingredients you need a couple of days before the big feast. But before you make your list, turn to **page 15** for inspiring twists on veggie sides.

Smoky Bacon-Wrapped Acorn Squash



Get Roasting

With our recipes and tips on **page 10**, serving up a showstopping turkey, prime rib or ham is easy.

Classic Turkey with Onion & Sage Stuffing

Check

sobeys.com/flyer each week for special sales, and deals on fresh ingredients and last-minute items that make holiday planning easier.



Dessert, Done!

Our mini desserts make a fab sweets buffet—or a clever garnish, like on our Almond Meringue & Chocolate-Raspberry Torte (on the cover). Turn to **page 17** for our festive dessert ideas.

Sensations by Compliments Milk Chocolate Enrobed Profiteroles, 300 g

Toast the A.M.

Kick off the Boxing Day bustle with our French toast-inspired dishes—and use up leftover bread and egg nog. See **page 20** for three tasty takes.

Stuffed Egg Nog French Toast



Ring in the New Year

Welcome 2019 with a splash! Our family-friendly seafood feast on **page 26** makes counting down at home a truly special occasion.

Crispy Coconut Shrimp Tacos



For more recipes, ideas and tips, visit **holiday.sobeys.com**.

*This offer does not apply to Grab & Go trays. Offer valid from Nov. 15, 2018, to Jan. 2, 2019. Valid at participating Sobeys, Safeway and Foodland stores and IGA stores in Western Canada. Get 100 AIR MILES® Bonus Miles for \$100 or 250 Bonus Miles for \$200 spent on Made to Order Trays. Purchase must be made in a single transaction and AIR MILES Card must be used in the transaction. Product availability may vary by store. **Trademarks of AM Royalties Limited Partnership used under license by LoyaltyOne, Co. and Sobeys Capital Incorporated.

ALL THEY WANT FOR Christmas

Wrap up
a tailor-made
DIY gift basket
filled with
goodies from
our aisles.

Compliments
Mini Marshmallows,
250 g

Compliments
Hot Chocolate
Mix, 500 g

Sensations by
Compliments
Dulce de
Leche Caramel
Spread, 450 g

Sensations by
Compliments
Traditional
Butter Fudge,
200 g

Sensations by
Compliments
Milk Chocolate
Covered Sponge
Toffee, 125 g

Go to
holiday.sobeys.com
for more heartfelt
themed basket ideas:
Pasta Night, Savoury
Snackers, Breakfast
Lovers and
more!

*Sweet Tooth
gift basket*

ONE AND Done

Spread good cheer with
these fabulous options for
last-minute giving.



Sensations by Compliments
Luxury Belgian Biscuit
Collection, 650 g



Peace by Chocolate
Holiday Assortment,
170 g



Gift Card



SHARE THE Sweetness

Make these
good-to-the-last-crumb
treats for holiday parties,
cookie swaps or a sweet
family-time indulgence.
You can even freeze them
up to a month ahead to
thaw and enjoy during
the holiday rush.



Candy Cane
Cookie Twists

No-Bake Mini
Rum Balls

Cinnamon
Sugar Cookie
Cut-Outs

Get
recipes for
these and lots
more cookies
at holiday.
sobeys.com.



GET AHEAD AND CHILL

Choose from two easy ways to prep **Mint Chocolate Shortbread Cookies**, **Candy Cane Cookie Twists** and **Cinnamon Sugar Cookie Cut-Outs** ahead:

- Wrap unbaked dough in plastic, seal in freezer bag and keep frozen for up to one month. Thaw and bake as directed.
- Bake cookies, cool and freeze between waxed paper or plastic wrap in an airtight container for up to one month. Thaw and serve.

Mint Chocolate Shortbread Cookies

Tie to gift tags with ribbon or string.



Sensations by Compliments Swiss Milk Chocolate with Honey Almond Nougat, 400 g



Compliments Mini Candy Canes, 600 g

Mint Chocolate Shortbread Cookies

Here's classic melt-in-your-mouth shortbread with a minty twist.

PREP TIME: 10 min. | **TOTAL TIME:** 45 min.
MAKES: 30 cookies

2 ¾ cups (650 mL) all-purpose flour
⅓ cup (75 mL) cornstarch, sifted
1 ½ cups (375 mL) butter, soft
¾ cup (175 mL) sugar
1 tsp (5 mL) mint extract
3 or 4 drops green food colouring

⅓ of **Sensations by Compliments Swiss Milk Chocolate with Honey Almond Nougat** (400 g bar)

1. Preheat oven to 150°C (300°F). Line 2 baking sheets with parchment paper. In a large bowl, mix together the flour and cornstarch. Set aside.
2. In another bowl, use a wooden spoon to cream together the butter and sugar. Mix in mint extract and food colouring. Gradually stir in the flour mixture to make a soft dough. Using rounded tablespoons of the dough, roll each spoonful into a ball (aim for walnut-sized). Place on lined baking

sheets about 2 in. (5 cm) apart. Make 30 balls.

3. Chop the ⅓ chocolate-nougat bar into 30 pieces. Lightly press a piece onto the top of each dough ball, without flattening the dough.
4. Bake about 18 min., or until cookies are firm and bottoms are lightly golden. Cool on baking sheets. Store in an airtight container 2 to 3 days.

PER SERVING (1 cookie)
180 Calories | 2 g Protein | 11 g Total fat | 7 g Saturated fat | 25 mg Cholesterol | 18 g Carbs | 0 g Fibre | 8 g Sugars | 70 mg Sodium



Chocolate Nut Cluster Brookies

You can freeze these squares a month ahead, too.

Chocolate Nut Cluster Brookies

Brownies meet chocolate chip cookies in these tempting squares.

PREP TIME: 15 min. | **TOTAL TIME:** 1 hr. 15 min.
MAKES: 24 squares

¾ cup (175 mL) + ⅓ cup (75 mL) unsalted butter, at room temperature, divided
1 cup (250 mL) sugar
2 eggs, divided
1 ½ cups (375 mL) all-purpose flour, divided
½ cup (125 mL) **Compliments Cocoa Powder**
½ tsp (2 mL) salt, divided
⅓ cup (75 mL) firmly packed light brown sugar
⅓ cup (75 mL) agave nectar
½ tsp (2 mL) **Sensations by Compliments Pure Vanilla Extract**
½ tsp (2 mL) baking soda
1 ¼ cups (300 mL) roughly chopped **Sensations by Compliments Milk Chocolate Pecan Caramel Clusters**, divided

1. Preheat oven to 180°C (350°F). Line 13 x 9-in. (3-L) baking pan with parchment paper, allowing extra for overhang. Melt ¾ cup (175 mL) butter; cool.
2. In large bowl, using mixer on low speed, beat together sugar and the ¾ cup (175 mL) cooled melted butter. Beat in 1 egg, ½ cup (125 mL) flour, cocoa powder and ¼ tsp (1 mL) salt. Scrape batter into prepared pan, spreading evenly.
3. In clean bowl (with clean beaters), using mixer on low speed, beat together remaining ½ cup (75 mL) butter, brown sugar, agave nectar, remaining egg and vanilla extract. Next beat in remaining 1 cup (250 mL) flour, baking soda and remaining ¼ tsp (1 mL) salt. Fold in ¾ cup (175 mL) chocolate nut cluster pieces. Pour over batter layer in baking pan, spreading evenly. Sprinkle with remaining ½ cup (125 mL) chocolate nut cluster pieces.
4. Bake 40 to 45 min., covering with foil after first 15 min. Bake until golden brown on top and no longer jiggling in middle. Cool on wire rack. Using overhanging parchment, lift brookies out of pan. Slice into 24 squares. Store in airtight container 2 to 3 days.

PER SERVING (1 square)
240 Calories | 2 g Protein | 13 g Total fat | 7 g Saturated fat | 40 mg Cholesterol | 29 g Carbs | 1 g Fibre | 21 g Sugars | 95 mg Sodium



Sensations by Compliments Milk Chocolate Pecan Caramel Clusters, 330 g



Compliments Cocoa Powder, 227 g



Sensations by Compliments Pure Vanilla Extract, 125 mL

STARTERS THAT

Sparkle

Small bites with big flavours will delight your guests. Save time by serving store-bought apps or making clever, simple recipes.

Seasoned with cilantro and a touch of chili, these lightly coated shrimp sit on a bed of bell peppers, onions and carrots.



Sensations by Compliments Shrimp Nests Hors d'Oeuvres, 300 g

NEW!



Bacon Gouda Crisps

Find this recipe at holiday.sobeys.com.

Boozy Mandarin Olives



Sensations by Compliments Fruit & Cheese Phyllo Pastries, 396 g



Sensations by Compliments Hors d'Oeuvre Collection, 540 g



Compliments Salted Tops Soda Crackers, 450 g



Compliments Stuffed Manzanilla Olives, 375 mL



Sensations by Compliments Spinach & Feta Cheese Spanakopita, 264 g

Boozy Mandarin Olives

These vodka-spiked olives are infused with rosemary and citrus—and plenty of holiday spirit.

PREP TIME: 10 min. | **MARINATE TIME:** 1 hr.
TOTAL TIME: 1 hr. 20 min. | **SERVES:** 10

1 cup (250 mL) mandarin- or orange-flavoured vodka
1 sprig rosemary
1 jar (375 mL) **Compliments Stuffed Manzanilla Olives**, drained
1 tsp (5 mL) olive oil
zest of ½ orange

1. Pour vodka into small saucepan. Add rosemary. Set over medium-low heat 3 to 5 min., or until heated through and lightly steaming. Remove saucepan from heat. Add olives and gently stir. Marinate 1 hr.

2. Transfer olives, rosemary and about half the vodka into a serving dish (use remaining vodka in martinis); drizzle with olive oil and sprinkle with orange zest to serve.

PER SERVING (1/10 of the recipe)
30 Calories | 0.1 g Protein | 2.5 g Total fat | 0.4 g Saturated fat | 0 mg Cholesterol | 1 g Carbs | 0 g Fibre | 0 g Sugars | 310 mg Sodium

HOT TIPS FOR WARM APPS

- Bake in batches and replenish trays often.
- Tour the room with oven-fresh apps so guests can enjoy them while they're hot.
- Running out of platters? Serve apps on a cutting board.



MEAT, CHEESE & BE MERRY

- Offer a mix of hard and soft cheeses, such as Parmigiano Reggiano, brie and goat cheese.
- Serve a variety of meat and seafood options to offer contrasting flavours and textures.
- Don't forget toppers and garnishes—like jams, nuts, fruits, pickles and olives—to round out your spread.

Smoked Salmon, Capers & Arugula Flatbread
Find this recipe at holiday.sobeys.com.

Whipped Brie Spread

Whipped Brie Spread

Brie gets transformed into a decadent spread that's perfect for crackers, bread and veggies.

PREP TIME: 5 min. | **REST TIME:** 30 min.
TOTAL TIME: 50 min. | **MAKES:** 1 cup (250 mL)

1 wheel (200 g) **Compliments Double Cream Brie**, chilled

¼ cup (60 mL) toasted walnut pieces (optional)

1 tbsp (15 mL) honey (optional)
pinch of fresh thyme leaves (optional)

1. Cut off rind from top, bottom and sides of cheese. (Note: It's easier to cut off the rind when the cheese is chilled and firm.) Cut cheese into cubes; place in mixing bowl. Cover and let stand about 30 min. until softened.

2. Using an electric mixer, beat on low speed just until cheese is creamy, scraping down sides of bowl as needed.

3. Scrape into serving dish. Top with toasted walnuts, honey and thyme, if desired. Serve with crostini or crackers.

PER SERVING (2 tbsp/30 mL)
90 Calories | 5 g Protein | 7 g Total fat |
4 g Saturated fat | 25 mg Cholesterol | 1 g Carbs |
0 g Fibre | 0 g Sugars | 135 mg Sodium



Compliments Large Pacific White Shrimp with Cocktail Sauce, 40–50 pieces, 737 g



Compliments Baguettes, White and Multigrain, 300 g each



Compliments Double Cream Brie, 200 g



Sensations by Compliments Parmigiano Reggiano Cheese, 200 g



Sensations by Compliments Charcuterie Trio, 300 g



Sensations by Compliments Apricot & Chili Cheese Topper & Spread, 150 g



EASE INTO ENTERTAINING

Order from our wide selection of cheese and charcuterie platters at sobeys.com/entertaining.

Gather ROUND

Awe-inspiring holiday roasts start with smart kitchen tricks. From shopping cart to table top, follow our tips to success.

*CBGA certifies that this product meets process requirements for Certified Tender beef. For more information on Certified Tender beef, visit CertifiedTenderBeef.ca

This premium cut has beautiful marbling and is optimally aged, making it perfect for roasting and special occasions.

Salt-Crusted Sterling Silver® Prime Rib Roast
Find this recipe on page 14.

Serve with *Classic Pan Gravy for Prime Rib Roast*. Find the recipe at holiday.sobeys.com.

Sterling Silver® Certified Tender® Prime Rib Roast



The Certified Tender® Advantage

When you're choosing a holiday roast, look for the Certified Tender® shield. It means the meat has been certified by the Canadian Beef Grading Agency to be tender and aged perfectly, so you can count on delicious results. You'll only find this label on Sterling Silver® premium cuts.

Start with high heat and finish low and slow in a closed oven to turn out perfectly tender prime rib every time.



Herbed Turkey Gravy

Classic Turkey with Onion & Sage Stuffing

Honey-Sweetened Cranberry Sauce

Find these recipes on page 14.

Smaller crowd? This comes ready to roast, is easy to carve and serves eight.

FEAST EASY

- Canned gravy is your secret weapon to stretch turkey drippings into full-flavoured gravy, fast.
- For the ultimate texture and flavour, mix the stuffing from the bird with extra you bake separately.
- Skip white sugar and sweeten your cranberry sauce with honey and apple juice.

The butchers in our Meat Department can help you find the right-size fresh or frozen turkey for your family.



Compliments Turkey Gravy, 284 mL



Compliments Frozen Cranberries, 600 g



Sensations by Compliments Boneless Turkey Breast Roast with Cranberry Stuffing, 1.25 kg



Hickory-Smoked Honey Ham served with Pineapple-Ginger Ribbons with Pomegranate Seeds



Sensations by Compliments Hickory-Smoked Honey Ham, Spiral Sliced

Visit holiday.sobeys.com for the complete cooking and glazing instructions for this spiral ham—plus this fresh pineapple recipe to go with it.



Salt-Crusted Sterling Silver® Prime Rib Roast

This juicy roast is ready to slice and serve right out of the oven—no resting time required.

PREP TIME: 10 min. | **STANDING TIME:** 1½ hr.
TOTAL TIME: See Step 2 | **MAKES:** 1 prime rib roast

up to 8-lb (3.5-kg) **Sterling Silver® Prime Rib Roast** (see Step 2 on cooking assorted sizes)
¼ cup (60 mL) all-purpose flour
2 tbsp (30 mL) coarse salt
4 tsp (20 mL) cracked black pepper

1. Remove roast from fridge. Pat dry. Let stand 1½ hr. at room temperature. Meanwhile, preheat oven to 250°C (500°F). In small bowl, mix flour, salt and pepper. Rub roast with mixture (if coating a roast smaller than 8 lb/3.5 kg, there may be leftover rub). Place prime rib bone-side down in roasting pan fitted with rack.

2. The prime rib is roasted at high heat and then, *without opening the door*, the heat is turned off and the roast remains in the oven for 2 hr. To calculate roast time for assorted sizes of prime rib, for every 1 lb (500 g) in weight, multiply by 7. This equals the number of min. roasted at 250°C (500°F). After this high-heat cook, the heat is turned off (oven door is closed at all times) and the roast stays in the oven another 2 hr. The 2 hr. is a fixed duration for any size roast. Example: An 8-lb (3.5-kg) prime rib roast cooks for 56 min. at 250°C (500°F). Then the oven is turned off and the roast stays inside another 2 hr.

3. The oven's retained heat cooks the meat while keeping the centre pink and tender. Check the roast for doneness. If more doneness is desired, turn oven to 180°C (350°F). Place roast back into oven to cook. An instant-read thermometer inserted into the centre will register 63°C (145°F) for medium-rare.

4. Transfer roast to serving platter or cutting board. No resting is required. Reserve pan drippings to make gravy. Slice roast and serve with gravy.

PER SERVING (3 oz/90 g)
340 Calories | 18 g Protein | 29 g Total fat |
12 g Saturated fat | 70 mg Cholesterol | 1 g Carbs |
0 g Fibre | 0 g Sugars | 480 mg Sodium

Classic Turkey with Onion & Sage Stuffing

An instant-read thermometer is the key to perfectly done turkey. Make frequent temperature checks in the latter stages of roasting, as cook times can vary.

PREP TIME: 20 min. | **TOTAL TIME:** See Step 5
MAKES: 1 stuffed roast turkey

STUFFING:
¼ cup (60 mL) unsalted butter
2 celery stalks, finely diced

14 For more recipes, ideas and tips, visit holiday.sobeys.com.

1 large onion, finely diced
½ cup (75 mL) finely chopped fresh sage
10 cups (2.5 L) cubed day-old white bread
½ tsp (2 mL) each salt and pepper
approx. 1½ cups (375 mL) reduced sodium chicken broth

TURKEY:
1 fresh or frozen (thawed) turkey (see steps 1 and 5 on cooking assorted sizes)
2 tbsp (30 mL) olive oil
2 tsp (10 mL) salt
1 tsp (5 mL) pepper

1. A rule of thumb to determine turkey size required is to allow 1 lb (500 g) uncooked weight per serving, plus more for leftovers.

2. Preheat oven to 180°C (350°F), positioning rack in lower third of oven. To make stuffing, melt butter in skillet over medium heat. Cook celery, onion and sage 3 to 5 min. until softened. Cool completely. In large bowl, combine bread, onion mixture, salt and pepper. Stir in just enough broth to thoroughly moisten bread without soggy.

3. Remove turkey giblets and neck, if there are any, from turkey cavity and place in roasting pan. Pat turkey dry with paper towel. Rub oil, salt and pepper on skin and inside cavity. Immediately prior to roasting, loosely fill turkey cavity with stuffing. Tie legs together with butcher's twine. Tuck in wing tips. Also, put some stuffing in the neck cavity (there will be leftover stuffing). Pull neck skin over cavity and skewer closed.

4. Place turkey, breast-side up, in roasting pan fitted with rack. Place remaining stuffing in a covered baking dish or foil packet (a packet is easier to fit into a full oven); set aside.

5. To determine turkey roast time, allow 20 min. for every 1 lb (500 g). To check doneness for sizes up to 12 lb (5.5 kg), check internal temperatures regularly during last 45 min. of roasting. For larger turkeys, check regularly during last 1½ hr. The thickest part of inner thigh should register 85°C (185°F) and stuffing should reach 74°C (165°F). Baste periodically with pan drippings for browner skin, if desired.

6. Untie legs. Immediately remove stuffing from turkey; set aside. Transfer turkey to serving platter. Tent loosely with foil; let rest 30 min. Reserve pan drippings for gravy. While turkey is resting, place baking dish (or packet) of stuffing into oven. Bake about 30 min., or until hot.

7. Meanwhile, use pan drippings to make Herbed Turkey Gravy. When the baking-dish stuffing is ready, mix it with the stuffing from the turkey; transfer into a serving bowl. Carve turkey and serve with stuffing and gravy.

PER SERVING (4 oz/125 g turkey, ½ cup/125 mL stuffing)
300 Calories | 34 g Protein | 13 g Total fat |
4.5 g Saturated fat | 130 mg Cholesterol | 13 g Carbs |
1 g Fibre | 1 g Sugars | 600 mg Sodium

Herbed Turkey Gravy

This recipe makes lots of delicious gravy, so there's plenty for everyone—even seconds!

PREP TIME: 10 min. | **TOTAL TIME:** 30 min.
MAKES: 3 cups (750 mL)

roast turkey pan drippings (at least ¼ cup/60 mL)
up to 1¾ cups (425 mL) reduced sodium chicken broth
1 can (284 mL) **Compliments Turkey Gravy**
3 bay leaves
2 shallots, minced
1 tbsp (15 mL) finely chopped fresh rosemary
1 tbsp (15 mL) finely chopped fresh thyme
¼ cup (60 mL) finely chopped fresh parsley
1 tbsp (15 mL) Worcestershire sauce
¼ tsp (1 mL) each salt and pepper

1. Strain drippings into measuring cup. Skim off and discard fat. (Note: The quantity of drippings can vary greatly depending on size of turkey.) Use enough chicken broth to top up drippings to 2 cups (500 mL) liquid. Pour into a medium saucepan.

2. Stir in canned gravy, bay leaves, shallots, rosemary and thyme. Bring to boil, then immediately reduce to a simmer over medium-low heat. Cook about 15 min., or until thickened to desired consistency. Check that gravy registers 74°C (165°F) on an instant-read thermometer. Remove bay leaves.

3. Stir in parsley, Worcestershire sauce, salt and pepper just before serving.

PER SERVING (2 tbsp/30 mL)
10 Calories | 0.5 g Protein | 0.5 g Total fat |
0.2 g Saturated fat | 0 mg Cholesterol | 1 g Carbs |
0 g Fibre | 0 g Sugars | 115 mg Sodium

Honey-Sweetened Cranberry Sauce

This tangy sauce firms up as it cools, so make it ahead if you prefer a thicker texture.

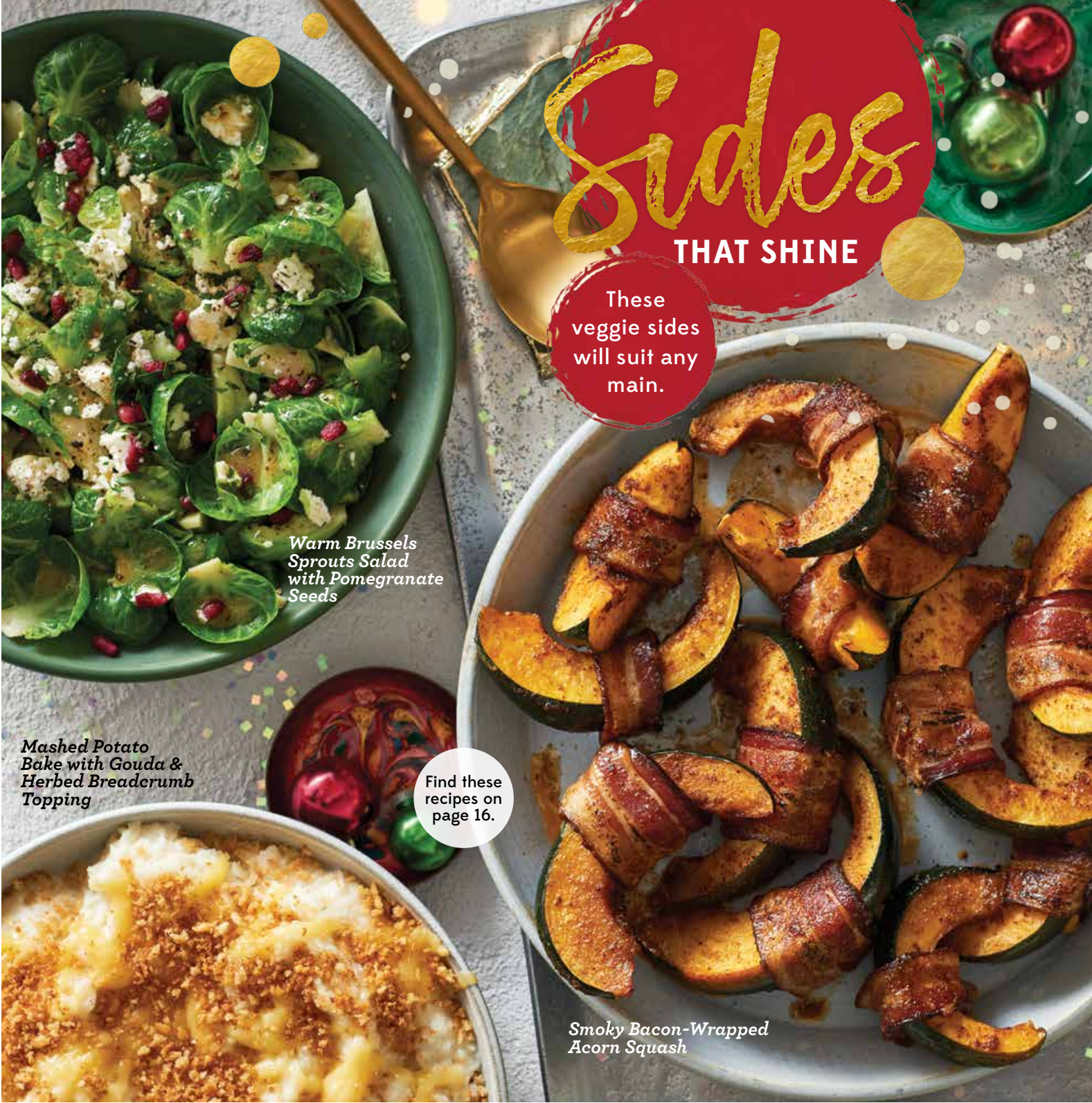
PREP TIME: 10 min. | **TOTAL TIME:** 25 min.
MAKES: 4 cups (1 L)

1 cup (250 mL) honey
½ cup (125 mL) apple juice
1 pkg (600 g) **Compliments Cranberries** (frozen)
1 cinnamon stick (optional)
1 small sprig rosemary (optional)

1. Combine honey and apple juice in saucepan; bring to a boil over medium-high heat. Stir in cranberries. Add cinnamon stick and rosemary, if using. Bring back to a boil. Reduce heat to medium-low. Simmer 15 to 20 min., or until cranberries pop and mixture thickens. Taste for sweetness, adjusting with more honey, if preferred.

2. Remove cinnamon stick and rosemary, if used. Sauce will thicken as it cools. Serve at room temperature or make ahead up to 1 week and keep chilled.

PER SERVING (2 tbsp/30 mL)
30 Calories | 0 g Protein | 0 g Total fat |
0 g Saturated fat | 0 mg Cholesterol | 8 g Carbs |
1 g Fibre | 6 g Sugars | 0 mg Sodium



Sensations by Compliments
Applewood Smoked Bacon,
375 g



Compliments Mashing
Potatoes, 5 lb



Compliments
Brussels Sprouts,
340 g

Keep
packaged fresh
Brussels sprouts
handy for
side dishes.

GET INTO THE SPIRIT

Add some sparkle and fun to your holiday table!



Compliments Paper Napkins, 50 pack

Compliments Festive Holiday Crackers, 8 pack



SEASONINGS WITH Sass

Up your sides game even more with our Malabar pepper and Himalayan pink salt.



Sensations by Compliments Malabar Black Pepper, 90 g



Sensations by Compliments Himalayan Pink Rock Salt, 200 g

Smoky Bacon-Wrapped Acorn Squash

This dish can be made ahead and reheated when you're ready—perfect for potlucks!

PREP TIME: 10 min. | TOTAL TIME: 50 min. SERVES: 10

- 3 tbsp (45 mL) packed brown sugar
- 1 tsp (5 mL) chili powder
- 1 tsp (5 mL) ground cumin
- ½ tsp (2 mL) cracked black pepper
- pinch of salt
- 1 acorn squash (about 1½ lb/750 g)
- 1 tbsp (15 mL) olive oil
- 5 slices **Sensations by Compliments Applewood Smoked Bacon**

1. Preheat oven to 190°C (375°F). In a small bowl, stir together brown sugar, chili powder, cumin, pepper and salt; set aside.
2. Cut acorn squash in half along ridges. With large spoon, scrape out and discard pulp and seeds. Cut each half into five wedges. Place wedges in a large bowl. Toss with oil and half the brown sugar mixture.
3. Cut bacon slices in half. Wrap each piece around the middle of a squash wedge. Place on parchment-lined baking sheet, with ends of bacon slices on underside of squash wedges. Sprinkle with remaining brown sugar mixture.
4. Bake 25 to 35 min., turning over halfway through, until squash is tender and starts to caramelize and bacon is golden. If bacon browns before squash is tender, tent baking sheet with foil and continue baking.

TIP These squash wedges reheat perfectly. Bake them up a couple of days in advance and store in fridge. To reheat, place in parchment-lined baking dish or on baking sheet. Cover with foil and bake 10 to 15 min. until heated through; uncover and bake another 5 to 10 min.

PER SERVING (1 piece)
90 Calories | 2 g Protein | 3 g Total fat | 1 g Saturated fat | 5 mg Cholesterol | 14 g Carbs | 3 g Fibre | 4 g Sugars | 105 mg Sodium

Warm Brussels Sprouts Salad with Pomegranate Seeds

Tossing warm sprouts with dressing right away helps them soak up the flavour.

PREP TIME: 10 min. | TOTAL TIME: 30 min. SERVES: 8

- ¼ cup (60 mL) olive oil
- 3 tbsp (45 mL) cider vinegar
- 1 tbsp (15 mL) Dijon mustard
- 1 tbsp (15 mL) honey
- ½ tsp (2 mL) ground cumin
- salt and cracked black pepper to taste
- 2 pkg (340 g each) **Compliments Brussels Sprouts**
- ½ cup (75 mL) pomegranate seeds
- 2½ oz (75 g) soft goat or feta cheese, crumbled
- finely chopped fresh parsley, to garnish (optional)

1. Bring a large saucepan of water to a boil. Meanwhile, in a large bowl, whisk together oil, vinegar, mustard, honey, cumin, salt and pepper; set aside.
2. Remove 2 or 3 outer leaves from each Brussels sprout; set aside. Slice sprouts into thin wedges; cook in boiling water about 3 min., or until bright green and tender-crisp. Add outer leaves to the saucepan; cook about 30 sec., or until tender-crisp. Drain.
3. Add sprouts and leaves to bowl of dressing; toss to coat. Transfer to serving platter or bowl. Sprinkle with pomegranate seeds, cheese and parsley, if using.

TIPS
• Swap in blue cheese in place of the goat or feta cheese.
• Garnish with toasted pecan or walnut pieces.

PER SERVING (¼ of the recipe)
110 Calories | 3 g Protein | 8 g Total fat | 2 g Saturated fat | 5 mg Cholesterol | 8 g Carbs | 3 g Fibre | 4 g Sugars | 60 mg Sodium

Mashed Potato Bake with Gouda & Herbed Breadcrumb Topping

When you want a change from plain mashed potatoes, this cheese-crumbed version satisfies that craving.

PREP TIME: 20 min. | TOTAL TIME: 1 hr. 10 min. SERVES: 8

- 4 lb (2 kg) **Compliments Mashing Potatoes**, peeled and quartered
- 1 cup (250 mL) buttermilk
- ¼ cup (60 mL) butter, melted, plus extra for brushing and drizzling
- salt and white pepper to taste
- 1½ cups (375 mL) grated Gouda cheese, divided
- 3 tbsp (45 mL) breadcrumbs
- 1 tsp (5 mL) herbes de Provence

1. Boil the potatoes in a large saucepan of water until tender, about 15 min. Drain well and mash thoroughly. Whip in the buttermilk, ¼ cup (60 mL) butter, salt and pepper. Stir in 1 cup (250 mL) of the cheese.
2. Lightly brush melted butter in a shallow-sided, 8-cup (2-L) baking dish. Spread the potato mixture in the dish. (Note: If baking later, cool mixture to room temperature, cover and refrigerate until needed.)
3. Preheat the oven to 190°C (375°F). Mix the remaining cheese with the breadcrumbs and herbes de Provence. Sprinkle over the potato mixture; drizzle with a little melted butter.
4. Bake, uncovered, 25 to 30 min., or until heated through and golden.

PER SERVING (¼ of the recipe)
310 Calories | 9 g Protein | 11 g Total fat | 7 g Saturated fat | 35 mg Cholesterol | 45 g Carbs | 3 g Fibre | 5 g Sugars | 530 mg Sodium

DESSERTS,

Big & Small

Start a new tradition with a big, beautiful dessert, or serve up a mix of mini treats for those who crave a little something sweet.

Garnish with our ready-made profiteroles for a stunning look.



Sensations by Compliments Milk Chocolate Enrobed Profiteroles, 300 g

On the Cover

Almond Meringue & Chocolate-Raspberry Torte
Find this recipe on page 18.

Almond Meringue & Chocolate-Raspberry Torte

Cut down on last-minute prep by making the meringues and the ganache for this torte up to one day ahead.

PREP TIME: 15 min. | **TOTAL TIME:** 2 hr.
SERVES: 16

1¼ cups (300 mL) ground almonds
2 tbsp (30 mL) all-purpose flour, sifted
6 egg whites, at room temperature
pinch of salt
1½ cups (375 mL) sugar
2 tsp (10 mL) **Sensations by Compliments Pure Vanilla Extract**
½ cup (125 mL) sliced almonds
7 oz (200 g) dark chocolate (at least 70% cocoa), finely chopped
3 cups (750 mL) 35% whipping cream, divided
½ cup (125 mL) icing sugar, sifted, plus more for dusting
2 cups (500 mL) raspberries, divided
2 oz (60 g) white chocolate
1 pkg (300 g) **Sensations by Compliments Milk Chocolate Enrobed Profiteroles**

1. Preheat oven to 150°C (300°F), positioning racks in upper and lower thirds. Line 2 baking sheets with parchment paper. Draw two 8-in. (20-cm) circles on the first sheet of parchment. On the second sheet, draw a third 8-in. (20-cm) circle. Turn the papers upside-down on the baking sheets; set aside.

2. In a bowl, toss together ground almonds and flour; set aside. In another bowl, beat egg whites and salt with electric mixer on high speed to soft peaks. Gradually add the 1½ cups (375 mL) sugar, while beating to stiff peaks. Fold in ground almond mixture and vanilla.

3. Spread one-third of almond meringue batter inside each drawn circle. Sprinkle batter with sliced almonds.

4. Bake in upper and lower thirds of oven, rotating baking sheets halfway through, for 1 hr. to

1 hr. 15 min. until meringues are crisp and firm. Remove from oven; cool completely on baking sheets set on wire racks. (Note: Meringues can be made a day ahead and stored at room temperature for assembly the next day.)

5. Meanwhile, make ganache. Place dark chocolate in large heatproof bowl. Heat 1 cup (250 mL) cream in small saucepan set over medium heat, stirring occasionally, until just starting to simmer. Pour hot cream over the chocolate. Let stand 2 min. Whisk until smooth and chocolate is melted. Cool completely. (Note: Ganache can be made a day ahead and chilled. Gently warm on low heat in saucepan or microwave until spreadable. Do not boil.)

6. For best results, assemble torte no more than 2 hr. ahead of serving time. Using electric mixer on high speed, beat remaining 2 cups (500 mL) cream to stiff peaks. Beat in icing sugar until just combined. Fold in 1 cup (250 mL) raspberries. Set aside.

7. Place first meringue on serving dish. Spread with ganache. Top with second meringue. Spread half of the cream mixture overtop. Cap with third meringue.

8. Melt white chocolate in microwave at 30-sec. intervals on MEDIUM until melted. One at a time, dip bottoms of profiteroles into the melted chocolate. Attach 16 profiteroles (or as many as will fit) around edge of top meringue. You will not require all the profiteroles in the package.

9. Mound remaining cream mixture in the centre; garnish with remaining raspberries. Dust with icing sugar.

TIP Instead of spreading meringue batter on parchment, you can use a piping bag fitted with a large round tip to pipe batter in concentric circles inside drawn circles.

PER SERVING (⅙ of the recipe)
460 Calories | 7 g Protein | 30 g Total fat |
16 g Saturated fat | 65 mg Cholesterol | 42 g Carbs |
4 g Fibre | 33 g Sugars | 80 mg Sodium

SMALL Wonders

These tiny treats let you have it all on your dessert plate.

NEW!

Compliments Toffee & Caramel Duet, 300 g



Sensations by Compliments Mini Eclairs, 455 g



Sensations by Compliments Chocolate & Vanilla Cheesecake Bites, 258 g



Sensations by Compliments Mini Profiteroles, 400 g



Sensations by Compliments Luxury Belgian Biscuit Collection, 650 g



Sensations by Compliments Milk Chocolate Almond Bark, 400 g



Find even more sweet bites in our Frozen Foods aisle.

Gingerbread & Blueberry Butter Cookie Trifle



Compliments Danish Butter Cookies, 454 g

Get recipes for this and more dazzling desserts at holiday.sobeys.com.

Bonjour.

FRENCH TOAST!

Add some ooh là là to your festive brunch with our trio of French toast-inspired recipes.

Festive...

Stuffed Egg Nog French Toast



This recipe is a fab way to get egg nog to do double duty!

Sensations by Compliments Egg Nog, 1 L

Stuffed Egg Nog French Toast

Orange marmalade and dried cherries or cranberries in the filling give this toast a fruity holiday flavour.

PREP TIME: 10 min. | TOTAL TIME: 40 min.
SERVES: 4

¾ cup (150 mL) light cream cheese
¼ cup (60 mL) dried cherries or cranberries
8 slices multigrain bread
4 tsp (20 mL) orange marmalade
3 eggs
1 cup (250 mL) **Sensations by Compliments Egg Nog**

1 tsp (5 mL) vanilla extract
¼ tsp (1 mL) ground nutmeg
2 tbsp (30 mL) butter, divided
icing sugar for dusting

1. In a small dish, mix cream cheese and dried fruit. Spread mixture onto 4 slices of bread. Spread orange marmalade on remaining 4 slices. Pair the slices to make 4 sandwiches.

2. In a baking dish large enough to hold the 4 sandwiches in a single layer, whisk together the eggs, egg nog, vanilla and nutmeg. Place sandwiches into the dish, turning over to allow bread to soak up the egg nog mixture.

3. Melt 1 tbsp (15 mL) butter in large, non-stick skillet over medium heat. Cook sandwiches in batches, about 2 min. per side, to brown both sides. Add remaining butter to skillet as required.

4. Transfer sandwiches to cutting board; cut each in half. Plate 4 servings. Dust with icing sugar. Serve with maple syrup, if desired.

PER SERVING (1 sandwich)
460 Calories | 16 g Protein | 22 g Total fat |
12 g Saturated fat | 190 mg Cholesterol | 53 g Carbs |
5 g Fibre | 21 g Sugars | 630 mg Sodium

FRENCH TOAST PERFECTION

- Bread that's a day or more old (but not stiff) will soak up the egg mixture even better.
- You can swap milk for cream and vice versa.
- Let the bread soak. The more egg mixture it absorbs, the more custardy your French toast will be.

ON THE side

Sensations by Compliments 100% Pure Canadian Maple Syrup, 1 L



Compliments Low Pulp 100% Pure Orange Juice, 1.75 L



Sensations by Compliments Dark Roast Coffee K-Cup Pods, 30 pack, 285 g



Indulgent...

Jumbleberry Croissant Strata

Find recipes for these and other yummy breakfasts at holiday.sobeys.com.



Compliments Jumbleberry® Fruit Blend, 600 g

Savoury...

Savoury French Toast with Caramelized Tomatoes



Sensations by Compliments Parmigiano Reggiano Cheese, 200 g

'TIS THE Season

Tap the ice off your skates and hang up your scarf! It's time for everyone to come inside and dig in to cozy classics-like melty grilled cheeses and pots of heart-warming chili.

Trim the tree while dinner bakes



Compliments Naturally Simple Vegetable Medley Lasagna, 908 g



Sensations by Compliments Rich & Creamy Meat Lasagna, 1.3 kg

Our ready-to-bake lasagnas come in two tasty varieties to suit the whole family's tastes.

FAMILY NIGHT

Share quality time over everyday meals, not just the big feast. It's easy to make these nights special, too!

- Our delicious make-ahead and batch-cooked recipes let you have more time with your family.
- Prepared pizzas and lasagnas make your "nice list" whenever you want (or need) a night off from cooking.

Slow Cooker Beef Short Rib Chili

A long simmer in the slow cooker makes these short ribs ultra-tender.

PREP TIME: 15 min. | **TOTAL TIME:** 6 hr. 45 min.
SERVES: 12

- 1 tbsp (15 mL) canola oil
- 1½ lb (750 g) beef short ribs
- ½ tsp (2 mL) each salt and pepper
- 2 cups (500 mL) diced onions
- 1 cup (250 mL) diced carrots
- 1 cup (250 mL) diced celery
- ½ cup (125 mL) diced green pepper
- 2 cloves garlic, chopped
- 1 can (796 mL) diced tomatoes
- 1 can (540 mL) red kidney beans, rinsed and drained
- 1 can (540 mL) black beans, rinsed and drained
- 1 can (156 mL) tomato paste
- 2 tbsp (30 mL) chili powder
- 1 tbsp (15 mL) dried oregano
- 1 tbsp (15 mL) hot sauce
- 2 tbsp (30 mL) chopped fresh cilantro
- 2 tbsp (30 mL) chopped fresh parsley

1. Heat the oil in a large skillet over medium-high heat. Season the ribs with salt and pepper, and sear on all sides until browned. The beef ribs should register 70°C (158°F) on an instant-read thermometer; set aside.

2. Discard the excess fat in skillet. Reduce heat to medium. Sauté the onions, carrots, celery, green pepper and garlic until lightly browned, about 5 min.

3. Transfer mixture to slow cooker. Mix in the ribs (and juices), canned diced tomatoes, kidney beans, black beans, tomato paste, chili powder, oregano and hot sauce. Cover and cook on LOW setting for 6 hr. (or 4 hr. on HIGH setting). The chili should register 74°C (165°F) on an instant-read thermometer. Just before serving, stir in chopped cilantro and parsley. Serve with bread on the side, if desired.

PER SERVING (½ of the recipe)
330 Calories | 16 g Protein | 20 g Total fat |
8 g Saturated fat | 40 mg Cholesterol | 25 g Carbs |
8 g Fibre | 8 g Sugars | 600 mg Sodium

Warm up after the reindeer games

Slow Cooker Beef Short Rib Chili

Crisp greens and crunchy veggies, all in one bag. Just add dressing!



Compliments Garden Salad, 340 g



Sensations by Compliments Mini Naan, 200 g



Get cozy after carolling

Sheet Pan Grilled Cheese Sandwiches

Sheet Pan Grilled Cheese Sandwiches

Feed the whole fam with these gooey melted-cheese sammies—oven-baked all at once.

PREP TIME: 10 min. | **TOTAL TIME:** 30 min.
SERVES: 6

- 12 slices whole-wheat bread
- ½ cup (125 mL) mayonnaise
- 2 tbsp (30 mL) Dijon mustard
- ½ pkg **Compliments Marble Cheddar Cheese** (450 g pkg), thinly sliced

1. Preheat oven to 220°C (425°F). Place 2 baking sheets in oven for 10 min. to heat up.
2. Meanwhile, spread half of the mayonnaise onto 6 bread slices (one side only). Place slices mayo-side down onto a sheet of parchment paper, then spread with mustard. Lay marble cheese slices on top, leaving ½-in. (1-cm) border to allow room for melting. Place remaining bread slices on top. Spread with remaining mayonnaise.
3. Carefully remove hot baking sheets from oven. Lift the parchment paper and sandwiches onto one sheet. Cover sandwiches with a second sheet of parchment. Set the second hot baking sheet so its underside is directly on the parchment on top of sandwiches.
4. Place the stack—baking sheets, parchment, sandwiches—into the oven. Bake 8 to 10 min. until bread is golden brown and cheese is melted. Cut each sandwich into thirds to make “soldiers” for dunking into soup, if desired. Serve warm.

TIP For a salty-sweet version, spread a little apricot or fig preserves onto the mustard before adding the sliced cheese.

PER SERVING (1 sandwich)
460 Calories | 16 g Protein | 30 g Total fat | 10 g Saturated fat | 50 mg Cholesterol | 34 g Carbs | 4 g Fibre | 2 g Sugars | 810 mg Sodium



Compliments Marble Cheddar Cheese, 450 g



Sensations by Compliments Tuscan-Style Tomato & Basil Bisque, 625 mL



Pizza and a holiday movie

These pizzas bake at the same temperature for the same time. Variety makes everybody happy!

TOP THIS!
Personalize your pie with:

- Red pepper flakes
- Hot sauce
- Fresh arugula and a drizzle of olive oil
- Ranch or Caesar dressing



Sensations by Compliments Caesar Supreme Salad Kit, 295 g



Sensations by Compliments Mediterranean Hand Stretched Pizza, 419 g



Sensations by Compliments Italian Deli Hand Stretched Pizza, 410 g



Spinach & Dill Stuffed Salmon Wellington
Find this recipe on page 28.

The fancy striped pastry is done with eggwash and a paring knife.

Crispy Coconut Shrimp Tacos
Find this recipe on page 28.

NEW YEAR'S

Splash

Our seafood menu—with both grown-up and kid-friendly dishes—will put the “sea” in season.

Parmesan & Chili Roasted Broccoli
Find this recipe at holiday.sobeys.com.

ON THE Menu

- Spinach & Dill Stuffed Salmon Wellington
- Sensations by Compliments Creamy Emmental Cheese Mini Potato Gratins
- Parmesan & Chili Roasted Broccoli
- Crispy Coconut Shrimp Tacos
- Sensations by Compliments Applause Cheesecake Collection
- Beet Sangria Mocktail



Fresh Atlantic Salmon Fillets



Sensations by Compliments Creamy Emmental Cheese Mini Potato Gratin, 400 g



Beet Sangria Mocktail
Find this recipe at holiday.sobeys.com.



Sensations by Compliments Coconut Breaded Shrimp, 340 g



Sensations by Compliments Carbonated Spring Water with Natural Lemon Flavour and Ozone, 10 x 296 mL



This juice blend gets its ruby-red tint from beets, and cherries give it a sweet, fruity flavour.

Sensations by Compliments Beet & Cherry Fruit & Vegetable Juice, 1.65 L

Spinach & Dill Stuffed Salmon Wellington

A salmon fillet is sliced in half and stacked for a seafood take on traditional Beef Wellington.

PREP TIME: 20 min. | TOTAL TIME: 1 hr. 10 min. SERVES: 10

- 1 pkg (10 oz/300 g) frozen spinach, thawed
- 2 eggs, divided
- 3 oz (90 g) brick-style, plain cream cheese, room temperature
- ¼ cup (60 mL) grated Parmesan cheese
- 3 cloves garlic, minced
- 2 tbsp (30 mL) finely chopped fresh dill
- 2 tbsp (30 mL) grainy mustard
- 1 tsp (5 mL) lemon zest
- 2 tbsp (30 mL) lemon juice
- 1 tsp (5 mL) salt
- ½ tsp (2 mL) pepper
- 1 Fresh Atlantic Salmon Fillet, about 2 lb (1 kg), skin removed
- 2 sheets puff pastry (pre-rolled), 10-in. (25-cm) square sheets
- lemon wedges, for serving

1. Preheat oven to 220°C (425°F). Squeeze moisture from spinach, discarding liquid. Finely chop spinach. In large bowl, beat 1 egg with cream cheese until smooth. Mix in spinach, Parmesan, garlic, dill, mustard, lemon zest, lemon juice, salt and pepper.

2. Cut across the fillet to divide it into 2 portions of equal length. Pat dry with paper towel. Place 1 sheet puff pastry on parchment-lined baking sheet. Separate remaining egg (reserve egg white for another use); beat yolk with 1 tbsp (15 mL) water. Brush 1-in. (2.5-cm) border around edges of pastry. Place 1 piece of salmon in centre of pastry. Spread half of the spinach mixture on the salmon. Top with second piece of salmon. Spread remaining spinach mixture on top of fish. Cover with second sheet of puff pastry. Press together edges of both pastry sheets to seal; roll and crimp border. Brush pastry with remaining eggwash.

3. Use the tip of a paring knife to score diagonal lines across surface of pastry (when the pastry puffs up during baking, score lines will have lighter colour than eggwashed pastry). Cut vent holes in top.

4. Bake 35 to 40 min., or until pastry is golden brown. The temperature of the salmon should register 70°C (158°F) on an instant-read thermometer. Let stand 10 min. before slicing and serving with lemon wedges.

PER SERVING (1/10 of recipe)
380 Calories | 27 g Protein | 22 g Total fat | 9 g Saturated fat | 115 mg Cholesterol | 20 g Carbs | 2 g Fibre | 2 g Sugars | 550 mg Sodium

Crispy Coconut Shrimp Tacos

Our frozen coconut shrimp are a tasty shortcut to these tacos. For non-seafood-eaters, sub in Compliments Swedish Meatballs for the shrimp.

PREP TIME: 15 min. | TOTAL TIME: 45 min. SERVES: 4

1 pkg (340 g) Sensations by Compliments Coconut Breaded Shrimp



Four fabulous flavours come in one package!

Sensations by Compliments Applause Cheesecake Collection, 1,134 g

1 avocado, halved, pitted and peeled
2 tbsp (30 mL) lime juice
2 tbsp (30 mL) finely chopped fresh cilantro
¼ tsp (1 mL) ground cumin
8 small flour tortillas
2 cups (500 mL) shredded lettuce
½ cup (125 mL) prepared tomato salsa
½ cup (125 mL) sour cream

1. Prepare coconut shrimp according to package directions; cool slightly and remove tail shells. Meanwhile, in small bowl, mash together avocado, lime juice, cilantro and cumin until smooth.

2. Set a skillet over medium heat. Toast each tortilla 30 sec. to 1 min. per side, until lightly toasted. Wrap in clean kitchen towel to prevent from drying out.

3. Spread a dollop of avocado mixture onto each tortilla; top with coconut shrimp, lettuce, salsa and sour cream.

PER SERVING (2 tacos)
560 Calories | 19 g Protein | 28 g Total fat | 9 g Saturated fat | 60 mg Cholesterol | 61 g Carbs | 8 g Fibre | 4 g Sugars | 920 mg Sodium

Nature's Bounty

SIDE ORDERS

With just 24 hours' notice, we'll prepare your favourite Entertaining Platters. From veggies and dip to cheese, fruit and dessert, you can have what you like, when you like. Visit sobeys.com/entertaining to order.

100 Bonus Miles
when you spend \$100 on Made to Order trays

250 Bonus Miles
when you spend \$200 on Made to Order trays

*This offer does not apply to Grab & Go trays. Offer valid from Nov. 15, 2018, to Jan. 2, 2019. Valid at participating Sobeys, Safeway and Foodland stores and IGA stores in Western Canada. Get 100 AIR MILES® Bonus Miles for \$100 or 250 Bonus Miles for \$200 spent on Made to Order Trays. Purchase must be made in a single transaction and AIR MILES Card must be used in the transaction. Product availability may vary by store. ®/™Trademarks of Air Royalties Limited Partnership used under license by LoyaltyOne, Co. and Sobeys Capital Incorporated.

Peace
ON EARTH

Gifts of love and community

Founded by Syrian refugees in Antigonish, N.S., Peace by Chocolate has grown from selling at the local farmer's market to shipping to our stores across Canada. Their chocolates make the perfect holiday gift.

PEACE BY CHOCOLATE
A SYRIAN FAMILY TRADITION



Peace by Chocolate Holiday Assortment, 170 g



Peace by Chocolate White & Dark Chocolate with Cranberries, 92 g

HAND CRAFTED

These bars and assortments are made with love using fair-trade chocolate and only the finest ingredients. Proceeds help fund initiatives around the world that foster peace and goodwill.



Feast
ON THIS DEAL

\$19⁹⁹

HOLIDAY MEAL BUNDLE

This Festive Meal Deal serves four and is the perfect solution to your busy holiday nights. Pick yours up in our Kitchen today. Bundle includes:

- In-Store Prepared Maple Cured Oven Roasted Ham (800 g)
- In-Store Prepared White Cheddar Mashed Potatoes (1 lb)
- Your choice of one In-Store Roasted Vegetable Side Dish (340 g)
- Your choice of one Compliments Baguette, white or multigrain



Availability of certain products may be limited in some stores. Some products are available only while quantities last. Most products will be in-store Thursday, November 15, 2018, to Wednesday, January 2, 2019. Stores reserve the right to limit quantities. Product packaging of some products found in-store may be different from packaging shown in the magazine.